



Menu 2

First Course

Fresh Shrimp on Ice with Cocktail Sauce

An easy beautiful tasty crowd pleasing shrimp cocktail appetizer

Second Course

Chilled Sugar Snap Pea Soup

vibrantly flavorful fresh spring green soup served with a Parmesan Crisp

Third Course

Linguine Pasta

in a Shitake mushroom garlic cream sauce drizzled with White Truffle Oil

Fourth Course

Beef Tenderloin

stuffed with gourmet cheese and flavorful shallot dressing served on a tomato petal flower garnish, a beautiful presentation!

Fifth Course

Vanilla Bean Ice Cream

served with a maraschino cherry and a piece of dark chocolate

Price per person: \$24.95